



Vallado Reserva Douro White 2021

Aroma: Mineral notes on the nose, well integrated with oak.

Taste: Full bodied, with excellent acidity, good complexity, citric flavours and a persistent finish.

Vinification: Fermentation in 500 liter barrels from several French oak forests: Allier, Vosges and Nevers. 40% in new barrels, the remaining in 2nd year barrels.

Varieties: Rabigato, Gouveio e Arinto.

Ageing: Aged for 7 months in French oak barrels, with periodical batonnage.

Bottling date: April 2021

Number of bottles: 13 130 bottles 75Cl
305 bottles 150Cl

Alcohol: 13,0º

Total Acidity: 5,8 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,28

Winemakers: Francisco Olazabal & Francisco Ferreira



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